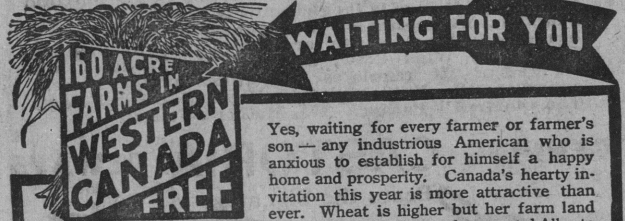


WINCHESTER

THE W BRAND

REVOLVER AND PISTOL CARTRIDGES.

Winchester Revolver and Pistol cartridges in all calibers prove their superiority by the targets they make. Shoot them and you'll find they are ACCURATE, CLEAN, SURE



160 Acre Homesteads are Actually Free to Settlers and Other Land at From \$15 to \$20 per Acre

The people of European countries as well as the American continent must be fed—thus an even greater demand for Canadian wheat will keep up the price. Any farmer who can buy land at \$15.00 to \$30.00 per acre—get a dollar for wheat and raise 20 to 45 bushels to the acre is bound to make money—that's what you can expect in Western Canada. Wonderful yields also of Oats, Barley and Flax. Mixed Farming is fully as profitable an industry as grain raising. The excellent grasses, full of nutrition, are the only food required either for beef or dairy purposes. Good schools, markets convenient, climate excellent.

Military service is not compulsory in Canada but there is a unusual demand for farm labor to replace the many young men who have volunteered for service in the war. Write for literature and particulars as to reduced railway rates to Superintendent Immigration, Ottawa, Canada; or to J. S. Crawford, 301 E. Genesee Street, Syracuse, New York; F. A. Harrison, 210 North 3rd Street, Harrisburg, Pa. Canadian Government Agents.

DEFENDS POPULAR REMEDIES

Speaker Says Newspapers Should Investigate Merits of Medicines Before Barring Advertisements.

That an organized attempt has been made to blacken the reputation of the popular family remedies of this country, and to mislead the newspaper publishers into rejecting the advertising of such medicines, was the charge made by Carl J. Balliett, of Buffalo, N. Y., at the convention of the Advertising Affiliation at Detroit.

Mr. Balliett is a director of the Proprietary Association of America, which includes in its membership two hundred firms which make the popular prepared medicines of America. Mr. Balliett pointed out that it is the duty of the newspaper publisher to refuse the advertising of any fake or fraudulent medicine, just as it is his duty to refuse any fake or fraudulent advertising, but it is not right to shut down on all medical advertising because there have been some fakers, any more than it would be right to refuse to publish all department store advertising because certain stores have made a practice of lying about bargain sales.

Disease and death are mysteries. People who are perfectly well are skeptical. They laugh at the time-worn patent medicine joke, just as they laugh again and again over the many variations of the operation joke—"The operation was a success but the patient died." This so-called humor has perhaps hurt the medicine business with well people, but when the hitherto healthy man feels a severe pain or illness, he immediately wants medicine, and will bless the cure whether it be at the hands of a

Superior

"Surpassing others in greatness, goodness, extent or value of any quality."—Century Dictionary.

That's the definition, and that's why Post Toasties are called the Superior Corn Flakes

—the surpassing, delicate Indian Corn flavour being sealed in by skillful toasting with sugar and salt.

Post Toasties

are made in clean, airy, modern factories—cooked, seasoned, rolled and toasted to crisp golden flakes—

Ready to serve direct from the package.

To secure the Superior Corn Flakes, ask for Post Toasties

—sold by Grocers.

THE KITCHEN CABINET

Be no longer a Chaos, but a World. Produce! produce! Were it but the pinfinest infinitesimal fraction of a product, produce it! In God's name! 'Tis the utmost thou hast in thee; out with it, then. Up, up! Whatever thy hand find to do, do it with thy whole might.—Carlyle.

FOR THE SWEET COURSE.

There are so many dainty little sweets which make a good finish for a heavy meal when a hearty dessert is out place that in the following may be found some suggestions: Cream puff filled with any desired filling, like jam, jelly or preserves, powdered with sugar and heaped in a standard dish make a pretty as well as toothsome dessert.

Apple Trifle.—Make a good, well-seasoned sauce sufficient to make a pint. Put through a sieve and reheat. Have ready half a package of gelatin softened in a cupful of cold water and stir this into the scalding hot sauce. When it is dissolved and the sauce is quite cold, fold in a pint of whipped cream and flavor with nutmeg. Turn into a mold that has been hours in ice water and let stand for several hours in a cold place. Serve with plain cream or a custard sauce.

Orange Cream.—Beat until stiff a pint of cream. Soak a half package of gelatin in a cupful of cold water until dissolved. Beat the yolks of three eggs, add the strained juice of two large oranges and the rind of one. Stir into a cup of boiling water, adding the eggs, and when hot and thick stir in the softened gelatin and a cupful of powdered sugar. Pour into the halves of oranges to mold, or serve in sherbet cups with cream. Kumquats make a good garnish for this dainty dish.

Chocolate Junket.—Bring to a lukewarm heat a pint of milk. Let cool and stir in a half cupful of sugar and a third of a cupful of boiling water, a quarter of a cupful of grated chocolate, and when dissolved add a crushed junket tablet and a pinch of salt. Flavor as desired with vanilla and let stand in a warm place to set. Be careful not to scald the milk or the junket will lose its virtue. Serve with nuts sprinkled over the top or with whipped cream.

Rice is so well cooked in a cooker that it is a favorite dish with many. It may be served with cream and sugar as a dessert or with butter as a vegetable.

All men whom mighty genius has raised to a proud eminence in the world have usually some little weakness which appears the more conspicuous from the contrast it presents to their general character.—Plewick Papers.

SOME BEST DISHES.

Here is a dainty dessert which is good enough for the best of companies: Mix together two and a half cupfuls of sugar, one cupful of water and a tablespoonful of flour, boil and strain with the juice of three lemons, three oranges three mashed bananas and a can of grated pineapple, with three cupfuls of water. Fold in three egg whites beaten stiff and freeze as usual.

Marshmallow Cream.—This is a most delicious dessert which may be easily made and takes the place of a frozen dish. Cut half a pound of marshmallow in fourths, add to a cupful of cream beaten stiff, and two stiffly beaten whites of eggs, one cupful of walnut meats broken in bits, a tablespoonful of powdered sugar and a pinch of salt. Flavor with any desired flavoring and serve in sherbet cups. Garnish with cubes of jelly or with candied cherries.

Filled Cookies.—To a half cupful of shortening add a cupful of sugar, one egg and half a cupful of sweet milk in which one teaspoonful of soda is dissolved. Sift three and a half cupfuls of flour with two teaspoonfuls of cream of tartar add a teaspoonful of vanilla and mix well, roll out thin and cut with a cookie cutter. Cook a cupful of chopped raisins with half a cupful of water, a tablespoonful of flour and lemon juice to taste. When thick remove and place a teaspoonful on one cookie, cover with another and bake until brown. A filling of figs and dates may be used instead of raisins if so desired.

String beans either canned or freshly cooked make a most satisfying salad with a bit of chopped onion and any salad dressing desired.

Nellie Maxwell.

First Field Artillery. The first field artillery was devised by Gustavus Adolphus. His beaten copper guns, wrapped in leather, could be fired faster than a man could fire a musket. It was due to the proficiency of his artillery, more than any other reason, that he was able to carry on the Thirty Years war.

Wonders of the Shallows. Speaking of the wonders of the deep, the most remarkable freaks hang around shoal water during the seabathing season.

INTERNATIONAL SUNDAY SCHOOL LESSON

By E. O. SELLERS, Acting Director Sunday School Course, Moody Bible Institute, Chicago.

LESSON FOR NOVEMBER 15 JESUS AND PETER.

LESSON TEXT—Mark 14:27-31, 53, 54, 66-72. GOLDEN TEXT—Let him that thinketh he standeth take heed lest he fall.—I Cor. 10:12.

The record of Peter's failure is a sad story. Mark, who received his Gospel from Peter, gives it in clear outline. This suggests that Peter did not spare himself.

I. After Passover Feast, vv. 27-31. On the way to Olivet Jesus warns the disciples that all would be "offended" (caused to stumble) because of what was about to occur. Not one escaped, Matt. 26:56, Zech. 13:7. Peter, assured in his own mind, denies that this should be true of him, so confident was he of himself and of his devotion. Over against this warning Jesus sounds the note of his resurrection, and it was chiefly in their inability to catch, or comprehend this note, that they stumbled. Particularly is this true of Peter. That Jesus could found a church on the vulgar tragedy of a criminal's death was beyond the range of his understanding. This self-confidence was the beginning of his fall, Prov. 16:18. It is pride like this which men have in their own strength, that is the chief reason why they are not saved. If they are able to care, for themselves, why do they need the help of another?

Peter's Denials. Peter trusted his own heart. A man is a fool who will trust such a deceitful member. Jer. 17:9, Prov. 28:26. Peter's bold profession is answered by a definite prophecy of his utter failure, v. 30. "Before the cock shall crow twice, thou shalt deny me thrice." Again Peter contradicts the Lord, "I will not deny thee." Peter's later denial of the person of Jesus in the judgment hall is prefaced by a denial of his master's assertions on the way thither. He had to learn wisdom and humility in the bitter school of experience. Peter is quite like us all, but he did learn and profited thereby (I Peter 5:5), which cannot be said of all of us.

II. Following Afar Off, vv. 53, 54. Peter "followed afar" into the court of the high priest's palace. We have suggested (Lesson of Nov. 1st) that zeal and affection prompted Peter, yet he was expressly forbidden and forewarned, John 13:38. Some one has said that the development of Peter's weakness began in the garden when he ceased to pray. That courtyard and its brazier of coals was a dangerous place for any disciple of the Lord. The servants and soldiers of the powers against Christ were congregated about that first. It is never safe to warm oneself at the enemies' fire though we see it constantly being done, Matt. 6:13; Ps. 1:1.

III. "I Know Not This Man," vv. 66-72. While at the fire, a serving maid looking at Peter said, "Thou also wast with the Nazarene, even Jesus." Immediately and without any seeming hesitancy Peter denied, and declared his ignorance both of the man and of understanding what she said. Peter did not sympathize with what was being done to Jesus, but at heart he was not brave enough to separate himself from the enemies of Jesus thereby to draw upon himself some sort of censure or condemnation. Thus conforming to the world about him made it easy for Peter to utter his first note of denial. Having done so he passed on into the porch and heard the first crowing of the cock. The apparent contradiction between Mark and the other writers over the question of the number of denials seems to be solved by John 18:25, where reference is made to several who spoke at the same time. Doubtless the words of the first maid are reinforced by those of another on the second occasion; they both brought an accusation against him.

Speech Betrayed Peter. This second maid addressing the onlooking spectators said, "This is one of them," and again Peter denies the accusation. He had escaped one predicament only to be plunged into another and perhaps more dangerous one. To deny afresh seemed to be the only way of escape, James 4:4; I Cor. 15:32 R. V. A few words of a serving maid filled Peter with dismay but a second denial did not deliver him from his predicament. After a little those standing with him declared he must be one of the followers of Jesus, for his speech betrayed him to be a Galilean. Then Peter touched the bottom, for he accompanied his denial with curses.

From his high and exalted state of mind, his high hopes as to Jesus, he seemed himself a traitor and Jesus about to be crushed by the hand of man. Peter was passionately devoted to Jesus and had felt that he could go with him to the limit. Once before at Caesarea-Philippi Peter had been warned. He had been mystified by what Jesus said about the cross and had protested. He had high and noble aspirations but they carried him beyond the limits of his permission into danger and defeat.

There is always the gravest danger in ambition that is not controlled

Condensed Report of the Condition of the SECOND NATIONAL BANK OF MEYERSDALE, PENN'A.

At the Close of Business, September 12, 1914

RESOURCES.	
Loans and Investments,	\$422,216.84
U. S. Bonds and Premiums,	72,231.87
Real Estate, Furniture and Fixtures	68,924.08
Case and due from Banks,	67,236.11
Due from U. S. Treasurer,	3,250.00
Total Resources	\$633,958.40
LIABILITIES.	
Capital Stock paid in,	\$ 65,000.00
Surplus Fund and Profits,	55,923.39
Circulation,	64,200.00
Dividends Unpaid,	60.00
Deposits,	448,775.01
Total Liabilities,	\$633,958.40

Growth as Shown in Following Statements made to Comptroller of Currency.

	ASSETS
JULY 15, 1908,	\$22,014.92
JUNE 23, 1909,	\$411,680.13
MARCH 7, 1911,	\$512,574.48
APRIL 18, 1912,	\$592,884.92
APRIL 4, 1913,	\$605,870.62
September 12, 1914,	\$633,958.40

Advertise in the Commercial

SEVEN METHODS OF SAVING

Some Good Uses for Utilization of Leftovers Which Will Interest the Housekeeper.

1. Save badly cut pieces of bread and slices left over from the table for a bread pudding or a Brown Betty. Save every scrap and crust to crumb up for stuffings or to use for breading scallop dishes, croquettes, etc.
2. Remove the sinew from the legs of a fowl when it is drawn and the meat of the leg will be as good as that of the second joint.
3. Cold rice should always be saved; it can be added to a soup, mashed into croquettes, mixed with eggs and fried like hominy or used in a scallop dish.
4. Leftover vegetables, when the amount is too small to be served again, may be mixed with gravy for a ragout, or used separately or together for a salad. Cauliflower, potatoes and cabbage are good broken in small pieces covered with grated cheese and baked in a baking dish, "au gratin."
5. Small portions of leftover cereals may be added to the pancake batter and will greatly improve the cakes. Or they may be rolled into balls and fried, or added to the soup stock.
6. The tough ends of steak may be chopped very fine, seasoned well with pepper, salt, butter and a little onion juice and formed into balls or cakes for sautes or broiled for luncheon. Scraps of white meat may be chopped, mixed with a white sauce warmed up and garnished with parsley and hard-boiled eggs. The carcasses of fowl and the bones of roasts should be used to make a nourishing soup. Beef fat and drippings and the fat from poultry should be clarified and kept for lard.
7. Sour milk may be used for corn bread, griddle cakes, ginger bread and biscuits. It may be made into cream cheese or turned into a refreshing drink by icing it and whipping it for about five minutes with an egg beater.

CANDIES TO FOLLOW FEAST

Confections That Are Sure to Please if Care is Taken in Cooking and Mixing.

- (By MARTHA ELLEN PERRYMAN.)
- First there are some hints it will be well to observe if you hope for good fortune in candy-making: Granulated sugar is preferable, and always used unless some other kind is specified. Candy should not be stirred while boiling. Cream of tartar should not be added until the sirup begins to boil, and butter should be put in when the candy is nearly done. Flavors are most delicate when not boiled with the candy, but added when it is taken from the fire, or when it is being pulled.
- Butter Taffy.—Boil three cupfuls of brown sugar, one-half cupful of molasses, and one-fourth cupful each of vinegar and hot water. When the candy will crisp in cold water add two teaspoonfuls of butter, cook three minutes, flavor with a teaspoonful of vanilla and cool in buttered pans.
- Hickory-Nut Candy.—Boil two cupfuls of sugar and one-half cupful of water without stirring until the sirup will "spin a thread" when poured from the spoon. Flavor with extract of lemon or vanilla, set off into cold water, stir in one cupful of hickory-nut meats, then into flat tins, and when cool cut in small squares.
- Peppermints.—Boil two cupfuls of sugar and one cupful of water without stirring until the sirup threads from the spoon. Remove from the fire and beat with an egg-whip until white and creamy, flavor with one-half teaspoonful of essence of peppermints (less if you do not like it so strong) and drop in wafers on waxed paper to harden. You can make chocolate peppermints by dipping the cream into melted chocolate. Wintergreen, lemon, or orange and other flavors may be used for the mints.

DRESSING FOR SALADS

EXPERT DESCRIBES THREE OF THE BEST YET INVENTED.

- What is Known as French Dressing is Perhaps the Most Popular—Economy in Preparing Quantity at a Time.
- Tomatoes, lettuce and cucumbers, apples and celery, asparagus, string beans and radishes—all the range of fruits and vegetables—combine in salads in such endless variety that the only law of combination lies in individual taste. Dressings, too, vary, but in them rule must be more nearly followed. These three recipes for salad dressing are given by Miss Cora E. Binzel, instructor in home economics, University of Wisconsin extension division:
- French Dressing.—One tablespoonful vinegar, one-quarter teaspoonful onion juice, three tablespoonfuls olive oil, one-eighth teaspoonful pepper, one-quarter teaspoonful salt. Add salt, pepper and onion juice to vinegar. Then add the olive oil, beating until thick and well blended. Use a cold bowl and cold ingredients. The ingredients may be put into a wide-mouthed bottle, corked and shaken until an emulsion is formed. The dressing may be mixed and set in the icebox until chilled; the oil and vinegar will separate on standing and require further beating. Following the correct proportions French dressing may be made in large amounts, kept in a bottle in the icebox and shaken before using.
- Sour Cream Dressing.—One-half pint sour cream, two tablespoonfuls lemon juice, one tablespoonful sugar, one teaspoonful salt, one-quarter teaspoonful pepper, one teaspoonful mustard. Beat the cream until it is light and thick; add the other ingredients. Sweet cream may be substituted.
- Cream Salad Dressing.—Ten egg yolks, one-half cupful butter, one teaspoonful salt, one tablespoonful mustard, one-quarter teaspoonful pepper, one teaspoonful sugar, juice of two lemons or one-quarter cupful vinegar. Melt the butter, cool it, and when solid cream it. Add the beaten yolks mixed with seasonings. Cook over water until thick, stirring constantly. Remove from fire, add lemon juice, and mix with whipped cream as it is used.
- The housewife should plan to prepare a quantity of dressing at a time, keeping it in the icebox, and add sweet or sour cream as it is used. Preparing some foods in quantity is economy of time, fuel and energy.
- Salmon, Cucumber Sauce. One can salmon, one-half tablespoonful salt, one-half tablespoonful sugar, one-half teaspoonful flour, one teaspoonful mustard, few grains cayenne, yolks of two eggs, one and one-half tablespoonfuls melted butter, three-fourths cupful milk, one-fourth cupful vinegar, three-fourths tablespoonful granulated gelatin, two tablespoonfuls cold water. Remove salmon from tin, rinse thoroughly with hot water and separate in flakes. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add gelatin soaked in cold water, strain and add to salmon. Stand until set. Serve in individual molds with following sauce: Beat one-half cupful heavy cream until stiff, add pinch salt, pinch pepper and two tablespoonfuls vinegar; then add one cucumber, peeled and chopped.
- Spanish Omelet. Fry two chopped onions in two tablespoonfuls of butter. When light brown add two chopped green peppers. Next add one quart of tomatoes. Season to taste, and stew until it reaches a pasty consistency. This is sufficient to fold into a six-egg omelet.